

Amendments to the Claims

This listing of the claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1-35 (canceled).

36. (currently amended) A baking mixture for baking non-perishable baked goods, comprising flours and/or starches, the proportion of flours and/or starches being at least 63.8 percent by weight of said mixture excluding water, and a plasticizing sufficient amount of a plasticizing agent selected from the group consisting of erythritol, xylitol, mixtures of erythritol and xylitol, mixtures of erythritol and sugar, mixtures of xylitol and sugar, and mixtures of erythritol, xylitol, and sugar, wherein said baked goods are heat-deformable when hot and maintain a heat-deformed shape when said baked goods are cooled.

37. (cancelled)

38. (currently amended) The baking mixture according to claim 37 36, wherein said articles are mechanically deformed into rolls and solidified to wafer rolls, and the amount of erythritol and/or xylitol is in the range from 15-55% by weight, based on the total of flour and starch.

39. (currently amended) The baking mixture according to claim 37 36, wherein said articles are mechanically deformed into rolled cones and solidified to rolled wafer cones, and the amount of erythritol and/or xylitol is in the range from 12 to 35% by weight, based on the total of flour and starch.

40. (currently amended) The baking mixture according to claim 37 36, wherein said articles are mechanically deformed into deep-drawn shaped bodies and solidified to deep-drawn shaped bodies, and the amount of erythritol and/or xylitol is in the range from 15 to 55% by weight, based on the total of flour and starch.

41. (currently amended) The baking mixture according to claim 37 36, wherein the baking mixture is free of sugar and the plasticizing amount of erythritol and/or xylitol is in the range from 12 to 55% by weight, based on the total of flour and starch.

42. (original) The baking mixture according to claim 41, wherein the baking mixture is baked to hot heat-deformable baked articles being mechanically deformed in their hot plastic state and solidified in the obtained shape when cooling to the baked goods.

43. (original) The baking mixture according to claim 42, wherein said articles are mechanically deformed into rolls and solidified to wafer rolls, and the amount of erythritol and/or xylitol is in the range from 20 to 55% by weight, based on the total of flour and starch.

44. (original) The baking mixture according to claim 42, wherein said articles are mechanically deformed into rolled cones and solidified into rolled wafer cones, and the amount of erythritol and/or xylitol is from 12 to 35% by weight, based on the total of flour and starch.

45. (original) The baking mixture according to claim 42, wherein said articles are mechanically deformed into deep-drawn shaped bodies and solidified into deep-drawn shaped bodies, and the amount of erythritol and/or xylitol is from 15 to 55% by weight, based on the total of flour and starch.

46. (currently amended) A baking mixture for baking non-perishable baked goods being heat-deformable at an elevated temperature and characterized by a brittle and crispy texture at room temperature, a glass transition temperature above room temperature, said baking mixture comprising:

a) flours and/or starches, the proportion of flours and/or starches being at least 63.8 percent by weight of said mixture excluding water,

b) ~~an effective plasticizing~~ a sufficient amount of at least one plasticizing agent selected from the group consisting of at least one aliphatic polyol having four to five carbon atoms and an alcoholic hydroxyl group linked to each carbon atom, and mixtures of said at least one aliphatic polyol and sugar, wherein the quantity of sugar is in the range from 0 – 63.1% by weight based on the total of flour and starch, and

(c) water in the range from 70 – 150% by weight based on the total of flour and starch, wherein said baked goods are heat-deformable when hot and maintain a heat-deformed shape when said baked goods are cooled.

47. (original) The baking mixture according to claim 46, wherein the baking mixture is free of sugar.

48. (original) The baking mixture according to claim 46, wherein said aliphatic polyol is selected from the group consisting of erythritol and xylitol.

49. (original) The baking mixture according to claim 48, wherein the weight percent of said polyol is in the range from 12 to 55% based on the total of flour and starch.

50. (original) The baking mixture according to claim 46, wherein the amount of sugar is in the range from 20 to 45% by weight, based on the total of flour and starch, and the amount of said polyol is in the range from 5 to 18% by weight, based on the total of flour and starch.

51. (original) Non-perishable baked goods being heat-deformable at an elevated temperature and characterized by a brittle and crispy texture at room temperature, said baked goods comprising:

(a) flours and/or starches, the proportion of flours and/or starches being at least 63.8 percent by weight of said mixture excluding water,

(b) an effective plasticizing amount of at least one plasticizing agent selected from the group consisting of at least one aliphatic polyol having four to five carbon atoms and an alcoholic hydroxyl group linked to each carbon atom, and mixtures of said at least one aliphatic polyol and sugar, wherein the quantity of sugar is in the range from 0 – 63.1% by weight, based on the total of flour and starch, and

(c) water in an amount not exceeding 10% by weight, based on the total of flour and starch.

52. (original) The baked goods according to claim 51, wherein the amount of water does not exceed 3%.

53. (original) The baked goods according to claim 51, wherein the baking mixture is free of sugar.

54. (original) The baked goods according to claim 51, wherein said polyol is selected from the group consisting of erythritol and xylitol.

55. (original) The baked goods according to claim 53, wherein the amount of said polyol is in the range from 12 to 55% by weight based on the total of flour and starch.

56. (original) The baked goods according to claim 53, wherein the amount of sugar is in the range from 20 to 45% by weight based on the total of flour and starch, and

the amount of said polyol is in the range from 5 to 18% by weight based on the total of flour and starch.

57. (original) The baked goods according to claim 53 having a neutral taste.

58. (original) The baked goods according to claim 53 selected from the group consisting of wafer rolls, rolled wafer cones, rolled wafers, and deep-drawn shaped bodies.

59. (original) The baked goods according to claim 51 made from starches without flour.